



TOWNSHIP OF MOUNT OLIVE

DEPARTMENT OF HEALTH



Public Health
Prevent. Promote. Protect.

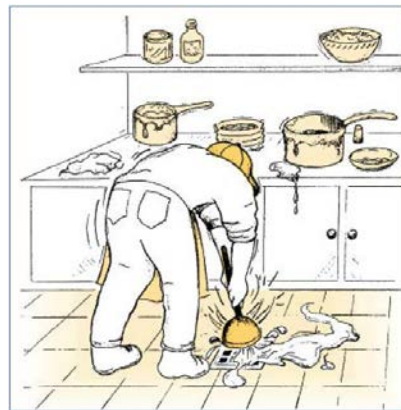
GREASE TRAP MAINTENANCE PROGRAM CHECKLIST

When fats, oils or grease (FOG) enter the sewer lines, it cools, solidifies and sticks to the insides of the pipes, trapping food particles and other debris. Over time, this solid mass continues to grow until it obstructs the flow of wastewater and causes sewage to back up. The easiest way to solve this problem is to prevent FOG from entering the sanitary sewer system.

Grease traps can be effective in controlling FOG. Proper size, installation, use, and maintenance of a grease trap will ensure separation and retention of FOG from wastewater before it enters the sewer system.



Grease traps: These are small devices connected directly to the outgoing drains of sinks inside the restaurant. Grease traps are designed to retain FOG usually from one fixture. Because they hold small quantities of captured FOG, such traps must be cleaned frequently.



If not properly cleaned and operated, **FOG** will pass through the trap and into the sewer system, clogging the sewer pipes and creating blockages. The results can be raw sewage overflowing into your kitchen and bathroom areas creating an expensive and unpleasant cleanup.

In an effort to protect public health, reduce the amount of FOG entering the municipal sewer system, and minimize occurrences of sewage backups; The Township of Mount Olive Health Department has instituted a Grease Trap Maintenance Program. In accordance with Township of Mount Olive Ordinance Chapter 415-6; “Grease Trap Maintenance”, Retail Food Establishments that produce FOG are **required** to maintain/clean their grease traps on a quarterly basis and have the contents removed by a private waste hauler. Those establishments which sell packaged goods and/or do not produce products that require a grease trap will be exempt from maintenance requirements.

Our Vision: Healthy People Making Healthy Choices in a Healthy Environment

MINIMUM MAINTINANCE PROGRAM STANDARD

- Grease traps shall be cleaned and its contents removed by a private waste hauler firm at a minimum of once every three months.
- Maintain a Grease Trap Maintenance Log on premises for inspection by the Health Department. This Maintenance Log shall be maintained for twenty four months from the maintenance date.

Grease Trap Maintenance Program Checklist	
<input type="checkbox"/>	Inspect grease trap to determine that all operational parts inside the trap are in good condition and installed properly.
<input type="checkbox"/>	Ensure the grease trap is easily accessible for maintenance and inspection.
<input type="checkbox"/>	Do not connect a dishwasher to a grease trap. Hot water will liquefy the grease and carry it through the trap and into the sewer system, possibly clogging the pipes.
<input type="checkbox"/>	Do not discharge waste from a food waste disposal unit to any grease trap.
<input type="checkbox"/>	Do not make alterations or changes that interfere with normal grease trap functions and operations.
<input type="checkbox"/>	Have grease trap cleaned and its contents removed by a private waste hauler firm (every three months).
<input type="checkbox"/>	On the Grease Tank Maintenance Log, record the date of cleaning, the name, address, and phone number of the waste hauler. As well as, the date and volume (in gallons) of the waste removed by the private hauler.
<input type="checkbox"/>	Review the Grease Tank Maintenance Log to ensure that all required information is recorded.
<input type="checkbox"/>	Ensure that the Log is maintained conspicuously on a wall in the vicinity of the service area for a period of 24 months from the maintenance date.
<input type="checkbox"/>	Maintain copies of receipts of maintenance service to be provided to the Health Department upon request.
<input type="checkbox"/>	Provide a copy of an updated Grease Tank Maintenance Log to the Health Department for Retail Food License Renewal.

For additional information, please contact the Township of Mount Olive Health Department at (973) 691-0900 Ext. 7330.